

# Wilton® Big Fish Cake Pan

Manufactured in Korea



- Pan takes one 2-layer cake mix (or approximately 6 cups of gelatin or salad)

- Cake design shown uses tips 3, 12 and 16

- (alternate cake designs also use tip 19) and Wilton Paste Icing

- Colors in Orange, Golden Yellow and

- Brown (alternate cake designs also use Leaf Green, Sky Blue and Lemon Yellow)

- Complete baking and decorating instructions for all five ideas are included under this label.



Versatile pan is perfect for molding gelatin and salads, tool!



Stock No. 2105-2763



Wilton®

**Complete Instructions  
for Baking & Decorating**

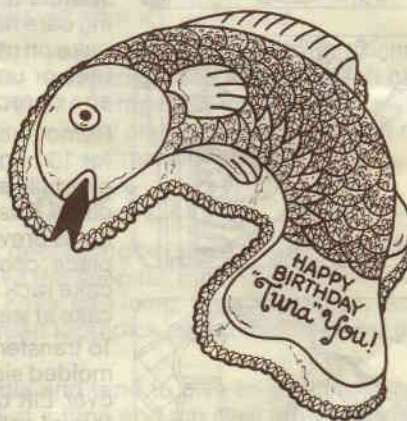
**Big Fish  
Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

To bake and decorate this cake you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 3, 12 and 16 (alternate designs also use 18) \*
- 2-layer cake mix or ingredients to make your favorite layer cake recipe (alternate designs also use gelatin with assorted fruits or salmon salad with assorted vegetables and aspic)
- 4 cups buttercream icing (recipe in this booklet) or 2 packages of Wilton Creamy Vanilla Icing Mix or 3 packages of creamy vanilla-type frosting mix (15.4 oz. box)
- Wilton Paste Icing Colors in Orange, Golden Yellow and Brown (alternate designs also use Leaf Green, Sky Blue and Lemon Yellow).\*

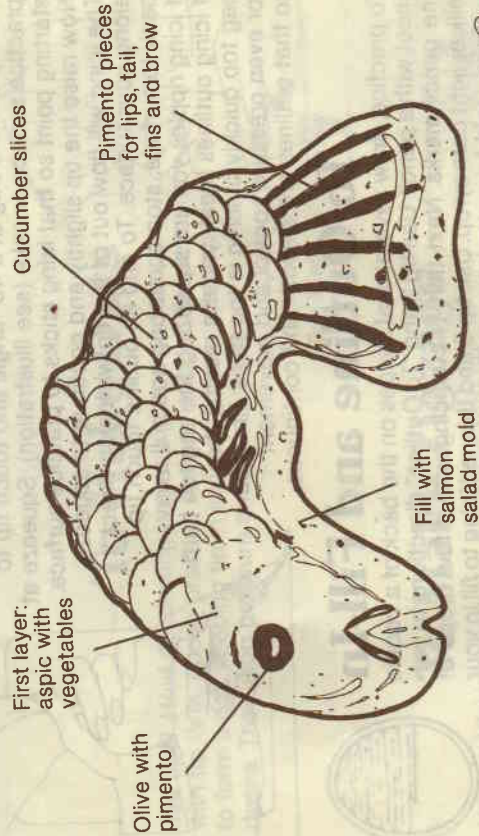


\* If you are using a Wilton Cake Decorating Set, substitute tip 16 for tip 12 and use 3 drops yellow and 1 drop red liquid icing color instead of Orange Paste Icing Color.

## To Decorate Salmon Salad Mold

You will need about 6 cups of prepared salmon salad mold plus 2 cups clear aspic, 1 cucumber, 1 small jar of whole pimento and a pitted ripe olive.

1. Rinse cucumber. Slice lengthwise and then cut into thin slices. Set aside on paper towel until needed.
2. Pour prepared aspic into lightly oiled mold and refrigerate until partially set (mixture should be about as thick as egg whites).
3. Cut pimento pieces into strips for lips, tail, fins and brow. Position pieces carefully in partially set aspic.
4. Pat cucumber slices with paper towel to remove any excess moisture. Position in aspic to resemble fish's scales, building from the head to the tail section.
5. Slice off ends of olive and use center slice for eye. Stuff a bit of pimento into center for pupil; position in aspic.
6. Refrigerate until aspic is completely set.
7. Fill remainder of mold with your choice of prepared salmon salad mold. Pack firmly and level top with a spatula. Cover with foil or plastic wrap and refrigerate until serving time (at least 4 hours for best results).
8. Unmold onto serving platter or plate and decorate with sprigs of fresh parsley and lemon slices.



## To Decorate Gelatin Mold

You will need one 3 oz. package of orange gelatin and about 4 cups of a cream cheese-orange gelatin mixture plus canned peach slices, maraschino cherries and canned pineapple chunks.

1. Prepare 3 oz. package of orange gelatin according to package directions. Pour into lightly oiled mold and refrigerate until partially set (mixture should be about as thick as egg whites).
2. Drain fruit. Position peach slices in partially set gelatin to resemble fish scales. Add pineapple chunks and cherries for tail, cherry for eye, small pieces of pineapple for lashes and two split-open cherries for lips. Refrigerate until gelatin is almost set.
3. Prepare your favorite cream cheese-orange gelatin recipe. Add to fish mold and refrigerate until completely set, at least 3 hours for best results.
4. Unmold gelatin onto serving platter or plate just before serving. To unmold, dip mold in warm water for a few seconds, place platter on top then turn both mold and platter over.

